



Carte des Vins

Pot au Feu

La Carte

The Salon features "prix fixe" as well as "a la carte" dining.

*The prix fixe is a four course meal offering selections
from each of the menu categories including*

Hors d'Oeuvres, Soupes et Potages, Salades and Entrees.

Hors d'Oeuvres

	Prix fixe Surcharge	A la Carte
Escargots à la Bourguignonne <i>Snails served in their shells with garlic and parsley butter.</i>		8.95
Pâté de Foie Gras de Canard <i>Fresh duck liver prepared in a classic pate served with croutons</i>	9.00	12.00
Pâté Maison <i>Chicken liver mousse flavored with Brandy served with croutons.</i>		5.95
Terrine de Campagne <i>Country Pate with ground veal and pork, duck liver and pistachio.</i>		6.50
Terrine de Printemps <i>Vegetable Terrine served with a balsamic vinegar reduction sauce.</i>		5.95
Caviar à la Russe <i>Sevruga Caviar, capers, onion, sieved egg, sour cream, and toast points.</i>	22.00	35.00
Symphonie de Palourdes ou Huîtres <i>Clams or oysters with a trio of preparations - Florentine, Saffron and Lorraine.</i>		7.95
Filet de Saumon Cru <i>Thinly sliced salmon gravlox cured with fine herbs served with toasted croutons.</i>		7.95
Mousse de Poisson <i>Delicate fish mousse layered with salmon gravlox served with dill sauce.</i>		6.95

Soupes et Potages

Soupe du Jour		4.50
Bisque aux Homard - <i>Lobster Bisque</i>	3.00	6.95

Salades

Salade Verte <i>Field greens and herbs with mustard vinaigrette.</i>		3.95
Salade aux Artichauts <i>Marinated artichoke hearts served on a bed of field greens and herbs.</i>		5.95
Salade Mimosa <i>Fresh watercress served with seived egg and mustard vinaigrette.</i>		4.95

Les Spécialités du Soir

Homard au Vanille : Fresh Rhode Island lobster steamed and served in a vanilla scented beurre blanc.
36.50 / 26.50

Sole Grenobloise: Filet of sole sautéed with lemon, butter, white wine and capers.
31.50 / 21.50

Saumon Mousseline: Filet of Atlantic salmon pan seared and served with sauce Hollandaise lightened with unsweetened whipped cream and then gratineed.
32.00 / 22.00

Pasta de la Mer: Linguine tossed with sauteed shrimp, asparagus, roasted red peppers, olive oil and crumbled feta cheese.
29.95 / 19.95

Mahi Mahi Mangue: Fresh mahi mahi pan seared and served with sliced mango and lime.
26.50 / 36.50

Suprême de Volaille Aux Champignon: Skinless, boneless breast of chicken oven roasted and served with a sage and exotic mushroom reduction sauce.
29.50 / 19.50

Canard Fraise: Tender young duckling oven roasted until crisp and finished with a fresh strawberry sauce.
30.50 / 20.50

Carré d Venaison Porto: French trimmed farm raised venison rack chops lightly coated with herbs, oven roasted and finished with a red currant and port wine sauce.
36.50 / 26.50

Escalopes de Veau Normande: Scallops of pounded veal lightly breaded, pan seared and served with a sauce of apples, Calvados, cream and demi-glace.
34.00 / 24.00

Contre Filet Lyonnaise : Charcoal grilled sirloin steak finished with a caramelized onion and Madeira reduction.
32.00 / 22.00

Tournedos au Poivre: Two medallions of beef tenderloin pressed in cracked peppercorns, pan seared and served with a sauce of French brandy, dijon mustard, cream and demi-glace.
32.00 / 22.00

Filet Mignon Mélange: Beef tenderloin charcoal grilled and served with your choice of sauce bearnaise, sauce choron or sauce foyot.
32.00 / 22.00

Carré d Agneau Bordelaise: (For Two) Trimmed rack of lamb spread with pommery mustard and honey, roasted and served with a sauce of red wine, demi-glace, shallots, garlic, thyme and black peppercorns.
79.00 / 59.00

Porc Robert: Sauteed pork tenderloin served with a sweet sauce of mustard, cream, demi-glace and white wine.
27.95 / 17.95

Austrich Ail: Ostrich seared until medium rare, then sliced and served with a roasted garlic reduction sauce.
32.00 / 22.00

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Chef Casey D'Arconte